

Rhode Island Hunter Education Program

Deer Processing Class

October 30 (Sunday), 2016
9 am-12:00pm

Charlestown, Rhode Island

RI Hunter Education Instructor Don Wiitala from **Harvest Moon Processing** will demonstrate and explain how to field-dress and process a deer from the field to the freezer. The class will include tool demonstrations, such as what types of knives work best for various butchering chores. Attendees will learn how to skin a deer, how to prepare various cuts of meat and how to make burger, sausage and steaks.



This workshop is offered **FREE** of charge but **registration is required** with limited availability. Liability Waivers must be signed the day of the course for participation. Please dress appropriately: part of the workshop will be outdoors and part will be in a refrigerated space. Event will be held in Charlestown, Rhode Island. Specific location will be given upon registration.

To Register: Please contact Jessica Pena at Jessica.pena@dem.ri.gov or 401-539-0019

To register please include:

- Name(s) of all participants
- Phone number(s)
- Email address

